

A la carte Menu in
Flavours Restaurant

BREAKFAST – SERVED UNTIL 11H00

All breakfast items are subject to availability.

FULL BREAKFAST R265

VINEYARD BREAKFAST R130

Boerewors chipolatas, sautéed zucchini with cherry tomato & feta, crispy potato roesti, streaky bacon, baked beans, pesto button mushrooms, breakfast mince, & a choice of two eggs, juice, toast, butter, tea, or coffee.

FARMHOUSE BREAKFAST R140

Mini Danishes, mini butter croissants, scones with cream & cheese, fresh seasonal fruits, gypsy ham, salami, rooibos & cinnamon spiced peaches, health bread, mini waffles, boiled egg, cereals, seeds & nuts, cheeseboard with pineapple & ginger chutney, berry compote, jams, butter, toast, juice, tea or coffee.

ADD CHAMPAGNE R185

OMELETTE R89

Three egg omelette with a choice of three fillings served with two mini potato roesti & toast (*Camembert, salmon, cheddar, cream cheese, caramelized onions, peppers, ham, mushrooms, tomato or bacon*).

BREAKFAST BAGEL R91

Crispy streaky bacon, sliced avocado, scrambled eggs & herbed cottage cheese & petit salad.

RAINBOW BREAKFAST BOWL (V) R88

Sliced avocado with everything but the bagel seasoning, pickled red onion, cherry tomatoes, potato roesti, spinach, scrambled eggs, fresh parsley.

HOMEMADE GRANOLA BOWL (Vegan) R78

Mixed nuts, maple syrup, granola, almond milk & seasonal fruits.

LIGHTS MEALS - SERVED UNTIL 18H00

TERRACE TAPAS (Pescetarian) R178

Toasted crostini with garlic prawns & smashed avocado, grilled calamari with wasabi mayo, cream cheese & smoked salmon roll, battered line fish, spanakopita, mini savoury quiche bites.

CELLAR TAPAS R172

Chicken & bell pepper kebabs, mini beef & brie stack, Thai chicken spring rolls, mini lamb koftas, sticky pork belly & cucumber ribbons, crostini with creamed goats' cheese, roast beef & tomato chutney.

MEDITERRANEAN MEZZE PLATTER R195

Toasted bruschetta's, sun-dried tomato hummus, baba ghanoush, olive oil drizzled feta, olives, prosciutto, salami, variety of three local cheeses.

GREEK GUACAMOLE R98

CHICKEN WRAP

Salad greens, cherry tomatoes, cucumber ribbons, sun-dried tomato hummus, guacamole, chicken strips, petit Greek salad.

ITALIAN CLUB SANDWICH R110

Streaky bacon, Italian salami, prosciutto, salad greens, tomato, peppadews, mustard mayo on toasted sourdough with petit salad.

STARTERS – SERVED FROM 12H00

SPANISH GARLIC PRAWNS & CHICKEN SOUP R79

Ginger, brunoise carrots, lime, lemongrass, toasted ciabatta & a dash of sherry.

ROASTED TOMATO & BASIL SOUP (V) R74

Garlic croutons, crème fraiche.

COCONUT PRAWN COCKTAIL R89

Four queen size prawns, Greek yoghurt dressing, cucumber ribbons, lemon wedges.

SALDANHA BAY BLACK MUSSELS R94

Rosé steamed mussels with lemon zest, coconut cream, fresh fennel & toasted ciabatta.

THREE CHEESE ARANCINI (V) R89

Deep fried risotto balls smoked chilli & sundried tomato pesto.

MINI LAMB SHISH KEBABS R95

Tzatziki & toasted flatbread.

MAINS – SERVED FROM 12H00

CEDARWOOD SNACK PLATTER R175

Biltong, droëwors, dried mango & spiced nuts.

SMOKED SALMON TROUT R165

POKE BOWL

Salad greens, smoked salmon, cucumber ribbons, avocado, orange segments, baby corn, onion slivers & sherry vinaigrette.

SEARED PORTOBELLO R159

MUSHROOM STEAK (Vegan)

Haricot verts, whipped potato, confit tomatoes, lemon & fresh herbs.

CREAMY PRAWN LINGUINE R169

Creamy garlic butter, courgette ribbons, parsley & cherry tomatoes.

BEEF BURGER R168

Toasted ciabatta roll with homemade tomato chutney, crispy bacon, avocado & brie, rustic cut fries & petit salad.

LAMB KOFTA BURGER R180

Spiced ground lamb, tzatziki, pickled red onion, arugula, hand cut fries & petit salad

OXTAIL POT R195

Black mushrooms, carrots, baby onions & whipped potatoes.

SEAFOOD POTJIE POT R235

Line Fish, black mussels, calamari & prawns, white wine, vegetables, saffron & basmati rice.

PROSCIUTTO WRAPPED R225

LINE FISH

Oven roasted baby potatoes with thyme, haricot verts, beurre blanc.

LEBANESE CHICKEN CURRY R185

Ginger, garlic, Greek - Yoghurt, coconut basmati rice, broccolini.

MOROCCAN LAMB TAGINE R225

Dried apricots, toasted almonds, cilantro, saffron, herbed couscous.

CHICKEN CACCIATORE R183

Braised chicken breasts in tomato sauce, carrots, bell peppers, button mushrooms, basil, jasmine rice & black olives.

ORANGE & ROOIBOS PORCHETTA R210

Crispy pork belly stuffed with sage, red onion, garlic, rooibos reduction, jasmine rice pilaf & baby rainbow carrots.

BRAISED ROSEMARY LAMB SHANK R245

Red wine jus, red onions, baby carrots, shimeji mushrooms & whipped potato.

STEAKS

Beef Fillet (230g) R265
Sirloin (230g) R225

Choice of the following sides

-Rustic cut chips, sautéed baby potatoes, whipped potato, basmati rice.

-Broccolini, petit salad, baby rainbow carrots, mange tout.

-Black pepper sauce, whiskey mushroom & chive sauce, exotic mushroom sauce, crispy bacon & gorgonzola sauce.

DESSERT – SERVED FROM 12H00

CLASSIC TIRAMISU R81

Espresso Anglaise & chocolate shavings.

CHOCOLATE CIGARS R79

Phyllo pastry cigars, toasted almond & coffee ice-cream, chocolate drizzle.

APPLE & ALMOND SPICED CAKE R79

Whiskey poached pear & maple cream.

LEBANESE WALNUT & PISTACHIO BAKLAVA R84

Full cream yoghurt & chocolate shavings.

LEMON BAKED CHEESECAKE R79

Lemon curd mousse, cashew brittle, raspberry compote & seasonal fruit.

SOUS VIDE PINEAPPLE R79

Honey & orange syrup, tropical fruit sorbet.

CHEESEBOARD

A selection of artisanal local cheeses with home-made pineapple & ginger chutney, mixed nuts, salty crackers & seasonal fruits.

Small - 4 cheeses R129

Large - 7 cheeses R189